

Appetizer

Chorizo and Goat Cheese STUFFED PLANTAINS



Recipe Card



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White Toque and La Toca Blanca Products :



Whole Plantains
1 pack
item #40829



Crumbled Goat
Cheese
1 cup
item #57011



Spanish
Chorizzo
1 unit
item #55433



Chimichurri
1/2 cup
item #59315

Other ingredients :

Corriander: 1 tbsp

Cilantro: 1/2 cup

Method :

Sautee chorizo with corriander. Drain excess oil/fat & reserve. Bake plantains at 375 until golden brown. Cut lenthwise. Add chorizzo and crumbled goat cheese, sprinkle with fresh coriander. Serve with Chimichurri.